

EDUCATIONAL SESSION

WEDNESDAY, FEBRUARY 19

10:30 am – 11:00 am, Convention Center

Bringing Sanitation Procedures in Line with the NEW FSMA Requirements

On January 16, 2013 the FDA published its proposed rule for preventative controls for human food, which focusses on preventing problems that can cause foodborne illness. FSMA's proposed rule applies to facilities that manufacture, process, pack or hold human food and requires changes to be made to a site's cGMPs and SSOPs. Additionally, every facility that is required to register with the FDA under the agency's current food facility registration regulations will be required to prepare and implement written food safety plan. This presentation will discuss how to bring a facility's sanitation procedures in line with new FSMA requirements.

Speaker: Scott Hudnall, Dir. of Specialty Chemical, Shepard Bros. Inc.